

ABSTRACT

A coring tool is designed to first pierce the skin of a fruit and/or vegetable such as a pepper. A second phase blade of the coring tool preferably has a pair of oval
5 blades, each with a sharpened leading edge to core the inside of the pepper. Thus, the two phase tool allows the user to easily cut through the skin of the pepper making a small. Neat hole, and then push the tool further into the center of the pepper, thereby coring the center. A hand
10 held stirrer is shown powering the coring tool.